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**THESE INSTRUCTIONS ARE VALID ONLY FOR END USER COUNTRIES WHOSE IDENTIFICATION SYMBOLS APPEAR ON THE COVER OF THIS MANUAL.**

*INSTRUCTIONS FOR THE INSTALLER: these are for the **qualified technician** who must carry out a suitable check of the gas system, install the appliance, set it functioning and carry out an inspection test.*

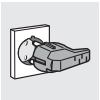
*INSTRUCTIONS FOR THE USER: these contain user advice, description of the commands and the correct procedures for cleaning and maintenance of the appliance.*

## 1. INSTRUCTIONS FOR SAFE AND PROPER USE

THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE AND THEREFORE MUST BE KEPT IN ITS ENTIRETY AND IN AN ACCESSIBLE PLACE FOR THE WHOLE WORKING LIFE OF THE COOKING HOB. WE ADVISE READING THIS MANUAL AND ALL THE INSTRUCTIONS THEREIN BEFORE USING THE COOKING HOB. ALSO KEEP THE SERIES OF NOZZLES SUPPLIED. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE. THIS APPLIANCE IS INTENDED FOR DOMESTIC USES AND CONFORMS TO CURRENT **REGULATIONS IN FORCE**. THE APPLIANCE HAS BEEN BUILT TO CARRY OUT THE FOLLOWING FUNCTIONS: **COOKING AND HEATING-UP OF FOOD**. ALL OTHER USES ARE CONSIDERED IMPROPER.
**THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR IMPROPER USE.**

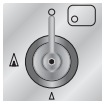
DO NOT LEAVE THE PACKING IN THE HOME ENVIRONMENT. SEPARATE THE VARIOUS WASTE MATERIALS AND TAKE THEM TO THE NEAREST SPECIAL GARBAGE COLLECTION CENTRE.

IT IS OBLIGATORY FOR THE ELECTRICAL SYSTEM TO BE GROUNDED ACCORDING TO THE METHODS REQUIRED BY SAFETY RULES.



THE PLUG TO BE CONNECTED TO THE POWER CABLE AND THE SOCKET MUST BE THE SAME TYPE AND MUST CONFORM TO CURRENT REGULATIONS.
THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE HAS BEEN BUILT IN.
**NEVER UNPLUG BY PULLING ON THE CABLE.**

IMMEDIATELY AFTER INSTALLATION CARRY OUT A BRIEF INSPECTION TEST OF THE COOKING HOB, FOLLOWING THE INSTRUCTIONS BELOW. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE SUPPLY AND CALL THE NEAREST TECHNICAL ASSISTANCE CENTRE.
**NEVER ATTEMPT TO REPAIR THE APPLIANCE.**



ALWAYS CHECK THAT THE CONTROL KNOBS ARE IN THE POSITION (OFF) ○ WHEN YOU FINISH USING THE HOB.

THE IDENTIFICATION PLATE, WITH TECHNICAL DATA, SERIAL NUMBER AND MARKING IS CLEARLY VISIBLE UNDER THE CASING.
**THE PLATE ON THE CASING MUST NOT BE REMOVED.**

**DO NOT PUT** PANS WITHOUT PERFECTLY SMOOTH AND FLAT BOTTOMS ON THE COOKING HOB GRIDS.

**DO NOT USE** RECIPIENTS OR GRIDDLE PLATES THAT EXTEND BEYOND THE EXTERNAL PERIMETER OF THE HOB.

**THE HOB IS TO BE USED BY ADULTS ONLY**. DO NOT LET UNSUPERVISED CHILDREN PLAY WITH THE HOB.

THIS APPLIANCE IS MARKED ACCORDING TO THE EUROPEAN DIRECTIVE 2002/96/EC ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE).
THIS GUIDELINE IS THE FRAME OF A EUROPEAN-WIDE VALIDITY OF RETURN AND RECYCLING ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT.

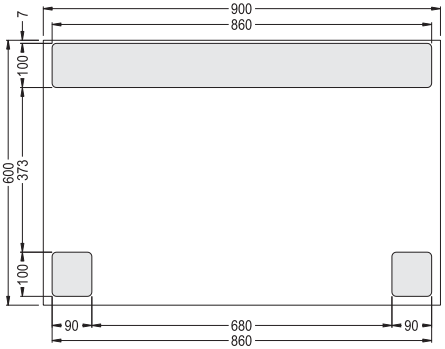
**The manufacturer declines all responsibility** for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the appliance or by the use of non-original spares.

## 2. INSTALLATION OF THE APPLIANCE

*The following operation requires building and/or carpentry work so must be carried out by a competent tradesman.*
*Installation can be carried out on various materials such as masonry, metal, solid wood or plastic laminated wood as long as they are heat resistant (T 90°C).*

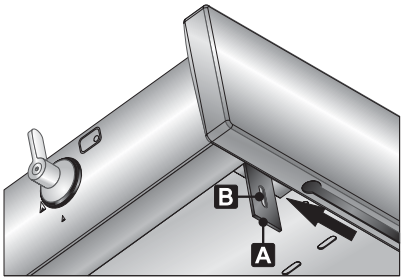
### 2.1 Attachment to support structure

If you wish to install the appliance on a work-top, the holes illustrated by the grey areas in figure 1 must be made in the top to allow this.
Make sure there is a minimum of **750 mm** between the hot plate flames and any shelf that may be installed directly above them.




1

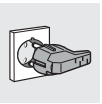
To fix the appliance to the worktop, insert the 4 fixing brackets (A) as shown in the diagram until they fit securely into place.
Then use 4 self-tapping screws to fix the appliance to the worktop through the slots B.




2

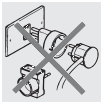
### 2.2 Electrical connection

Make sure that the voltage and capacity of the power line conform to the data shown on the plate located under the casing. **Do not remove this plate for any reason.**



The plug on the end of the supply cable and the wall socket must be the same type and conform to the current electrical system regulations. Check that the power line is adequately grounded.

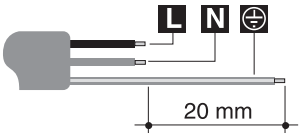
On the power line, install an omnipolar cut-off device with contact cut-off distance greater than or equal to **3 mm**, located in an easily accessible position near the unit.



Do not use reducers, adapters or shunts.

If the power cable is replaced, the wire section on the new cable must not be less than 0.75 $mm^2$ (3 x 0.75 cable), keeping in mind that the end to be connected to the hob must have the ground wire (yellow-green) longer by at least 20 mm. Use only H05V2V2-F cable or similar which has a maximum temperature of 90°C. Any replacement needed should be carried out by a specialised technician who should make the mains connections according to the following diagram.

**L** = brown
**N** = blue
⏚ = yellow-green



**The manufacturer will not be liable** for any damage to persons or property caused by non-observance of the above instructions or deriving from the tampering of even a single part of the hob.

### *2.3 Ventilation of rooms*

The hob may be installed only in rooms with permanent ventilation, as required by standards regulations in force. The room in which the hob is installed must have sufficient air flow to satisfy the requirements of normal gas combustion and of necessary air exchange in the room. The air intakes, protected by screens, must be appropriately sized (regulations in force) and placed so as not to be blocked in any way.
The room where the oven is installed should be suitably ventilated to avoid overheating or excess humidity produced by cooking, and in the case of lengthy use a window should be opened or the speed of any ventilators should be increased.

### *2.4 Discharge of combustion products*

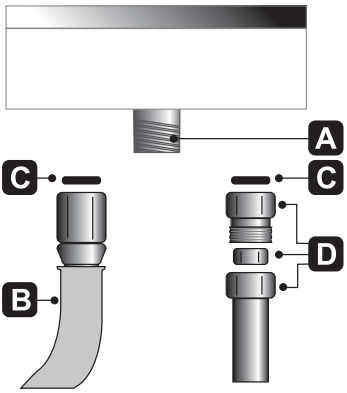
Discharge of combustion products must be guaranteed by means of hoods connected to a natural draught flue with certain efficiency, or by means of forced aspiration. An efficient aspiration system requires careful planning by a specialist capable of installing it, respecting the positions and distances prescribed by standards. After installation, the installer must issue a certificate of conformity.

### *2.5 Gas connection*

Connection to the gas mains may be made with a **rigid copper pipe** or with a **flexible pipe** and conforming to the provisions defined by standard regulations in force.
Use a soapy solution to check for proper tightness. Never use a free flame.
The hob has been inspected for **G20** (2H) **natural gas** at a pressure of 20 mbar. For use with other types of gases, see Section "3. ADAPTING TO DIFFERENT TYPES OF GAS". The gas intake fitting is ½" gas external threaded (ISO 228-1).

**Connection with rigid copper pipe:** the connection to the gas mains must not provoke stress of any kind on the hob.
Connection may be made by using biconical adapter **D** with insertion of gasket **C** (supplied).

**Connection with flexible pipe:** use only flexible pipes conforming to standard regulations in force, inserting gasket **C** (supplied) between fitting **A** and flexible pipe **E**.



*The flexible pipe has to be installed so that pipe length does not exceed 1.5 meters of maximum extension. Make sure that the pipes do not touch any moving parts or become damaged.*

### *2.6 Connection to LPG*

Use a pressure regulator and make the connection to the tank according to the provisions of standards regulations in force. Make sure that feed pressure conforms to the levels shown in the table in paragraph "3.2 Burner and nozzle characteristics table".

## 3. ADAPTATION TO DIFFERENT TYPES OF GAS

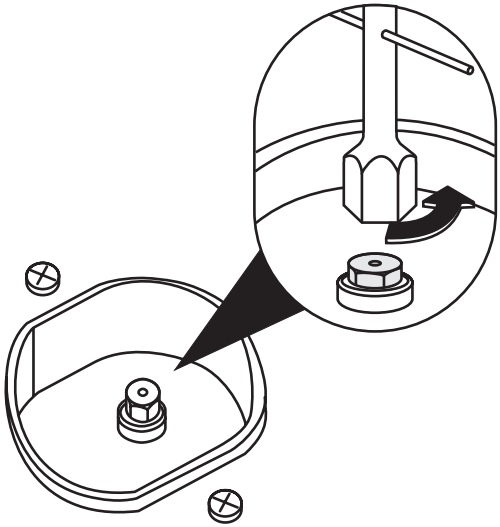
*Before performing any cleaning or maintenance work, detach the appliance from the electrical socket.*

The cooker hob is set for natural gas G20 (2H) at a pressure of 20 mbar for cookers with maxi oven, and for LPG G30/G31 (3+) at a pressure of 28/37 mbar for cookers with gas-bottle compartments. In the case of functioning with other types of gas the burner nozzles must be changed and the minimum flame adjusted on the gas taps. To change the nozzles, proceed as described below.

### 3.1 Replacement of nozzles on the hob

This operation requires no primary air regulation.

1. Extract the grids and remove all the caps and flame-spreader crowns;
2. unscrew the burner nozzles with a 7 mm socket wrench;
3. replace the nozzles according to the type of gas to be used and the description in paragraph “3.2 Burner and nozzle characteristics table”.
4. Replace the burners in the correct position.

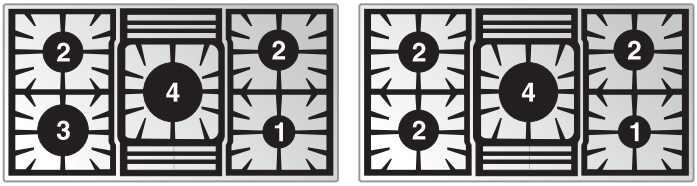


## 3.2 Burner and nozzle characteristics table

| Burner | Rated heating capacity (kW) | LPG – G30/G31 28/37 mbar | | | | |
|---|---|---|---|---|---|---|
| | | Nozzle diameter 1/100 mm | By-pass mm 1/100 | Reduced flowrate (W) | Flowrate g/h G30 | Flowrate g/h G31 |
| Auxiliary | 1.05 | 50 | 30 | 400 | 76 | 75 |
| Semi rapid | 1.75 | 65 | 33 | 500 | 130 | 128 |
| Rapid | 2.3 | 75 | 45 | 800 | 166 | 164 |
| Ultrarapid | 4.0 | 100 | 65 | 1600 | 291 | 286 |

| Burner | Rated heating capacity (kW) | Natural gas – G20 20 mbar | |
|---|---|---|---|
| | | Nozzle diameter 1/100 mm | Reduced flowrate (W) |
| Auxiliary | 1.05 | 72 | 400 |
| Semi rapid | 1.75 | 97 | 500 |
| Rapid | 2.3 | 103 | 800 |
| Ultrarapid | 4.0 | 135 | 1600 |

## 3.3 Arrangement of burners on cooking hob




**BURNERS**

1 Auxiliary
2 Semi rapid
3 Rapid
4 Ultrarapid

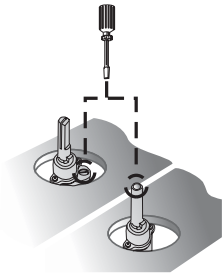
## 4. FINAL OPERATIONS

Having carried out the above adjustments, reassemble the appliance following, backwards, the instructions in paragraph “3.2 Burner and nozzle characteristics table”.

*After adjustment to a different kind of gas from the one for which the cooker has been tested, replace the plate inside the heating compartment with one corresponding to the new kind of gas. This plate can be obtained from your nearest Authorised Assistance Centre.*

### 4.1 Adjustment of minimum for natural gas

Light the burner and take it to the minimum. Remove the gas tap knob and turn the adjustment screw inside or at the side of the tap shaft (depending on the model) until there is a regular minimum flame. Replace the knob and check burner flame stability: (rapidly turning the knob from maximum to minimum position, the flame should not go out). Repeat the operation on all the gas taps.



### 4.2 Regulation of minimum for LPG

To regulate the minimum for LPG, completely tighten (clockwise) the screw inside or next to the gas tap pin (depending on the model).
The diameters of the by-passes for each burner are given in table “3.2 Burner and nozzle characteristics table”.

### 4.3 Lubrication of gas taps

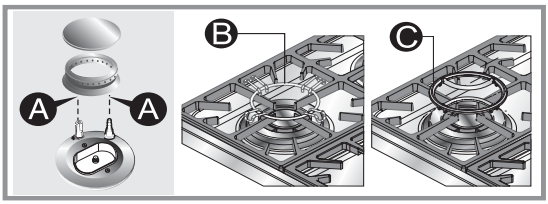
With time it may happen that the gas taps get blocked and hard to turn. Clean them inside and re-grease them. **This operation must be done by a specialised technician.**

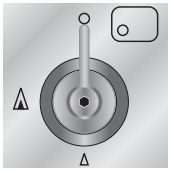
# 5. USE OF THE COOKING HOB

## 5.1 Lighting the burners

*Before lighting the hob burners check that the flame caps are in the correct position and that their burner caps are in place, making sure that the holes **A** in the flame caps correspond to the spark plugs and thermocouples.*

*Panstand grid **B**, available upon request, is intended for use with woks (Chinese pans).*
*To prevent damage to the worktop, the hob is equipped with a raised grid **C**: installs over pans larger than the diameter shown in the table in paragraph " 5.3 Diameter of receptacles". Note that pans larger than 28 cm diameter must be used only on the central burner.*



Each knob corresponds to the burner indicated. The appliance is equipped with an electric lighting device. To light the burners, press and turn the knob anticlockwise to the large flame symbol ⧋ . Keep the knob pressed for about 2 seconds to let the thermocouple heat up.

If the burner turns off when the knob is released, it means that the thermocouple isn't hot enough. Repeat ignition and keep the knob pressed longer.
Once the burner has been ignited, the flame can be regulated as required.
Always check that the control knobs are in the position ○ (off) when you finish using the hob.

*If the burners turn off accidentally, a safety device will trip after about 20 seconds to cut off gas flow (even with the gas tap open).*

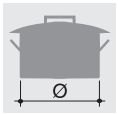
### *5.2 Practical advice for using the burners*

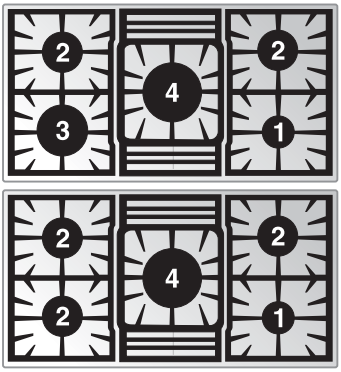
For better use of the burners and lower gas consumption, use covered containers that are proportional in size to the burner to prevent the flame from licking the sides (see paragraph “5.3 Diameter of containers”). When water reaches the boiling point, lower the flame so that it doesn’t overflow.

To avoid burns or damage to the hob, all recipients or griddle plates must be placed within the perimeter of the cooking hob.

When using fats or oils, be extremely careful that they don’t overheat and catch fire.

### *5.3 Diameter of containers*




| BURNERS | | Ø min. and max. (in cm) |
|---|---|---|
| 1 | Auxiliary | 12-14 |
| 2 | Semi rapid | 16-20 |
| 3 | Rapid | 18-24 |
| 4 | Ultrarapid | 20-26 |

See below for the diameters of the pans which can be used with the raised pan stand.

| | | Ø min. and max. (cm) |
|---|---|---|
| 1. | Auxiliary | 16-26 |
| 2. | Semi rapid | 22-26 |
| 3. | Rapid | 24-28 |
| 4. | Ultra rapid | 26-34 |

## 6. CLEANING AND MAINTENANCE

***Before any intervention, disconnect the power supply of the device.***

### 6.1 Cleaning stainless steel

*To keep stainless steel in good condition it should be cleaned regularly after use. Let it cool first.*

#### 6.1.1 Ordinary Daily Cleaning

To clean and preserve the stainless steel surfaces, always use **only** specific products that do not contain abrasives or chlorine-based acids.
**How to use:** pour the product on a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or deerskin.

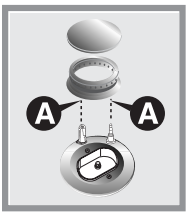
#### 6.1.2 Food stains or residues

Do not use metallic sponges or sharp scrapers: they will damage the surface.
Use normal non-abrasive products for steel, and a wooden or plastic tool if necessary.
Rinse thoroughly and dry with a soft cloth or deerskin.

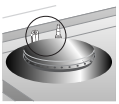
### 6.2 Cleaning of cooking hob components

The caps and flame-spreader crowns are extractable to facilitate cleaning. Wash them in hot water with non-abrasive detergent, taking care to remove any incrustations, and wait until they are **perfectly dry**.

*CAUTION: do not wash these components in a dishwasher.*
*The burners can be left to soak in hot water and detergent.*




Replace the flame-spreader crowns, checking that they are positioned in their housing with their respective caps, taking care that flame-spreader holes **A** correspond to the spark plugs and the thermocouples.



To work well, the ignition plugs and thermocouples must always be very clean. Check them frequently and clean them with a wet rag if necessary. Any dry residue should be removed with a toothpick or a needle.